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**Special Contributors for 1866**

DR. E. S. HULL,  
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CAREW SANDERS,  
FRANCIS GUIWITS.

**COLMAN'S RURAL WORLD,**

Is devoted to the promotion of the  
AGRICULTURAL, HORTICULTURAL AND STOCK  
INTERESTS OF THE VALLEY OF THE MISSISSIPPI.  
It is issued on the 1st and 15th of every month, in  
quarto form, each number containing 16 pages, mak-  
ing a volume of 384 pages yearly. Terms—\$2.00 per  
annum in advance; Four copies, \$6; Ten copies \$15,  
and a Premium of Five Concord Grape Vines to any  
one sending the names of Four subscribers and \$6;  
and Fifteen Concord Grape Vines to any one sending  
the names of Ten Subscribers and \$15.

**ADVERTISING TERMS.**

A few appropriate advertisements will be inserted  
in the "Rural World and Valley Farmer," at the  
following rates: One square (being ten lines of this  
type or an inch in depth), each insertion \$2; One  
column, one insertion, \$15; and \$10 for every addi-  
tional insertion. One-half column, one insertion, \$8;  
two insertions, \$15, and \$6 for every additional in-  
sertion. These rates will be strictly adhered to.

**Agricultural Periodical Literature.**

It is with agricultural as with other papers  
—they must be filled with something. If there  
is not matter to the point, other matter must  
be used. This leads us to inquire, what is the  
matter fit for an agricultural paper? It is  
threefold. First, original discovery; second,  
remarks upon the known principles of farming;  
third, advertisements.

Discovery in farming, as in other depart-  
ments, is slow; but a few steps are made each  
year. Not a quarter of the issues of our pa-  
pers can be expected to have a new fact to  
chronicle. There is much speculation: but  
facts, established, are few. We are therefore  
confined to the second branch—comments on  
what is known. This covers a wide field, and  
occupies nearly all the space in our agricultur-  
al press. It becomes us, under this head, to  
remind the farmer of the work he has to  
do, in the order as they occur. He is to be  
reminded also of truths which he is supposed  
to have forgotten or neglected. Then, he is  
to have some things that are intricate or pro-  
found explained and elucidated. All farmers

are not experts. The great majority need in-  
struction—we may say instruction in even the  
rudiments. It is the business of the agricul-  
tural papers to do this—and with this our jour-  
nals are mostly and properly filled. Farming  
is yet in its infancy, so far as science is con-  
cerned; and the agricultural paper is the  
teacher. A simple, direct style is what is need-  
ed—a style to win the reader—else the dulness  
of mere business disquisitions will repel—and  
the grand object for which the paper is insti-  
tuted will be defeated. We must make our  
papers as attractive as we can; not by gaudy  
displays—these repel more than stupidity or  
the dullest indifference. A clear presentation  
of the subject is the first requisite. If it is  
spirited, all the better. If it is hopeful, charm-  
ing, as some styles are—well; this will greatly  
encourage in reading, and greatly help to im-  
press the thought. Live men generally make  
live books, and live books are our best educa-  
tors.

Advertisements, also, are necessary. The dif-  
ferent implements must be bought, their var-  
ious qualities presented—and the advertising  
list of our farming papers supply this want.—  
It is a necessary part of the paper, benefitting  
people and advertisers. Let us make our agri-  
cultural papers as *interesting* as we can, while  
we present the necessary matter. This will be  
for the benefit of both publisher and reader.

**Take Care of Your Stock.**

Are our sheep, colts and cattleshivering in the  
air? And do we not pity them? I fear many of  
us are lazy, and some very careless. Do we  
know that with every shake from the cold, the  
flesh of our stock is lessened? If we are care-  
less about our pockets, let us at least be hu-  
mane—be merciful to our beasts. Temporary  
sheds, and breaks from the storm, will help.  
Eventually we must come to sheds and barns.  
Why not have the benefit now?

Have our farmers reckoned how many sheep,  
lambs, cows, calves, colts and horses, to say  
nothing of the fowls and swine, yearly die in  
their neighborhood? Have they noted that  
this mortality happens always in the Spring  
or latter part of Winter? And this not in  
consequence of a lack of food—but of the

inclemency of the weather, the fierce biting  
winds and severe cold of Winter, and, worse than all, the cold rains and sleet. In  
all this how many cattle are found the whole  
Winter through, suffering, failing, dying—if  
not dying, at least so reduced as to require half  
the Summer to get them in repair. Rather  
farm not at all than farm in this way. If no  
other way can be found, sell off part of your  
stock and build sheds with the money; make  
comfortable quarters; and you will realize a  
benefit over the old way, of a per centage that  
will encourage you and cause you forever to  
dispense with the negligent way of treating your  
stock. Save your fodder; save your stock;  
save your reputation; save money in your  
pocket.

[Written for Colman's Rural World.]

**ARTIFICIAL SWARMING.**

**INTRODUCING A QUEEN.**

In about eight or ten days after she is hatch-  
ed, the queen begins to lay, and she is then pre-  
pared for a wider field of operations. There  
are several methods that can be adopted, one  
as good as any is as follows: Take a hive that  
is strong, in the middle of the day when the  
bees are at work busily; remove the cover and  
lift out the frames carefully, and look for the  
queen. When found, place the frame, with the  
queen, and the bees that are with her on it, in  
an empty hive about in the center, put in empty  
frames to fill it, and set the hive with the queen  
where the old hive stood. Then remove the  
hive which is destitute of a queen to some dis-  
tance, twenty-five or thirty feet at least. Make  
a queen-cage, by rolling around your middle  
finger a piece of wire cloth, (a piece of an old  
sieve will do,) forming a kind of glove-finger,  
of about a finger's length, the ends being stopped  
with a bit of cotton or cloth. In this place  
the newly raised queen, and then insert it be-  
tween the combs of the swarm which has been  
deprived of its queen. In forty-eight hours the  
queen may be set at liberty, and the bees will  
usually welcome her as their monarch. Some-  
times, however, they will kill her when intro-  
duced so soon. Sometimes the bees will raise  
a queen of their own, and the queen that has  
just been introduced will come out with a swarm.

Both these difficulties may be avoided by allowing the queen to remain in her cage five or six days, and then cutting out all the queen-cells, that have been started by the bees, before the queen is set at liberty. They will then be so familiar with her majesty that they will receive her gladly; and be unwilling also to raise another. This swarm is now all right. The one containing the old queen is probably prospering also, for the bees that were abroad when the change was made, will return and go on with their work as usual. Some persons may not possess the skill requisite to find the old queen. For them a good method to pursue is to proceed about noon to the hive that is to be operated upon, remove the cover, smoke the bees till they are quiet, then lift out a frame, and with a large feather brush all the bees from it into the old hive, and then place it in an empty hive. Continue this process until there are three or four frames filled with honey and young bees in the empty hive, but no full grown bees, and no queen. Then fill up both hives with empty frames, move the old one to a distance, and place the other in its place. The bees that are abroad in the fields will return to their accustomed home, and enter as usual. Prepare a queen-cage as before directed, place a queen in it, and place it between the frames of the hive having no queen, in such a manner that it will not fall down to the floor of the hive. Let her remain two or three days, then set her at liberty. A very good method to effect this, is to take off the top board of the hive carefully, sprinkle the bees with sweetened water, to give them something to keep them quiet, and then gently unstop one end of the queen-cage, let the queen crawl down among the bees. It is generally best to examine the hive five or six days after the queen is set free. If there are an abundance of eggs in the cells, she is undoubtedly doing well. Cut off any queen cells that the bees may have started, and they will probably need no more attention.

If you wish to introduce a queen, and be perfectly sure the bees do not kill her, let her remain in the cage for ten or twelve days before letting her go. On the seventh day after the removal of the old queen, carefully cut off all the queen cells that have been started. Repeat the operation on the tenth or twelfth day, as the case may be, and immediately let the queen go in the manner before directed. The success of the operation depends mainly upon the care with which the queen cells are removed. If the queen is taken away from a hive, and the bees find all their efforts to raise another are fruitless, they will then gladly accept of any that may be offered them. F.O.B.

Lebanon, Ills., Nov. 25, 1866.

**SAVE YOUR ASHES.**—Save them for your meadows, at the rate of 50 bushels to the acre; better, 100; better still 150 to 200, according to the strength of the soil and the thinness of the sward. Apply on pastures, on lawns, on all grass lands. Apply early in the Spring. At least try it, and our word you will repeat it. Potash is the great need of the grasses. The difficulty will be to get the ashes. But the few that are made are thrown away. Save them.

### FEEDING AND FATTENING HOGS.

There is no doubt a great difference in the comparative modes of feeding corn. I would name fifty per cent. as the difference between letting the pigs feed themselves and feeding them in a proper manner—between letting them grind their own corn and having it done for them.

For feeding purposes I prefer the Chester County White, and to them my experience is mainly confined. I usually have my stock pigs dropped in October, and wean them at four weeks old, after which I feed on milk and corn meal, as much as they will eat up clean, fed at different times throughout the day, say every three or four hours. My experience convinces me that it is best to feed all my young stock little at a time, but that little often, and that with this manner of feeding they will show a much greater rate of improvement than when they consume the same amount of food in three feeds per day.

My opinion is that corn well ground and mixed with water into a thick slop, will go fully one-third further, (that is, four bushels fed in the form of a thick slop will go as far as five fed dry,) and as I only forfeit one-tenth by having it ground, (and not that when I use my own mill and horse-power,) I still have fifteen per cent. clear gain.

During cold weather I mix the meal with warm or hot water, and in just such quantities as will form one feed; as soon as done feeding, I mix that for the next feed, which, when the next feeding time comes, will be found to be a thick mush, and in order to furnish enough moisture, will have to be thinned with warm water.

Of course this mode of feeding only applies to the pigs when they are small, and during cold weather; as soon as the weather is warm enough, the feed can be mixed with cold water and in large quantities; but I am not sure whether it would pay to continue the hot water all the time.

During the summer and when fattening in the fall, I use two barrels or half hogsheads, and in this way I am able to keep the slop mixed for three or four days before I use it, and allow it to become a little sour; if the weather is cool, a little may be left in the hogshead to assist in the souring of the next batch. I am well satisfied that four bushels of ground corn fed in this way will make as much pork as ten bushels of unshelled ears fed by throwing it on the ground or too often on the manure in the pen.

I cannot pretend to account for the above by chemical reasoning, but no doubt some of thy correspondents can, and would oblige us; for chemistry when applied to agriculture and agricultural affairs will go hand in hand with practice.

With regard to the amount of pork which I would reasonably expect to make from a bushel of corn, the answer would of course vary very much with the pig or breed, as also with the manner of feeding. Fed in the above manner, I think one bushel of meal (one bushel of corn will make one bushel of meal after the miller's toll is taken out,) should make six to seven pounds of pork, which at present prices would cost from ten to eleven cents per pound. I have fed pigs which I thought made ten pounds of pork to the bushel of corn; but I have also fed those which did not make four, so that I would feel safe in naming from five to six pounds as the average weight of pork which should be made from one bushel of shelled corn. Some of my neighbors think that one bushel of meal will make no more pork than one bushel of unground shelled corn, and hence I have the trouble of grinding for one-tenth of the corn.

My idea is that when pigs are taken from their natural state and fed upon corn as we feed them, they must be very liable to that respectable disease, dyspepsia, and hence I keep them well supplied with a mixture of air-slacked lime and

unleached wood ashes. Of this mixture my pigs, six in number, about fourteen weeks old, will consume three fourths of a bushel per week; and previous to their being fed with it, tore down the old stone wall of their pen to get at the mortar, which they devoured greedily, but now will not touch it.

There asks whether pigs should be confined to a pen during the summer or allowed a free range in the field? I should say the latter by all means. I have found that if I allow my pigs the range of a field of good wheat stubble or second crop clover in addition to their usual feed of meal, they will fatten rapidly; in fact, I have known pigs to be kept in a field of second crop clover, with free access to water, for four months and improve in condition all the time. Many pigs are very fond of clover hay; I once fed a brood sow for two months upon hay and common house slop and one quart of corn per day, and I think she improved on it. All pigs are very fond of clover hay when stirred among their slop, and will thrive upon it. By all means ring the pigs and give them the range of a good pasture, and the more clover the better.—[Cor. Germantown Telegraph.

### CASHMERE GOATS—No. 1.

BY J. A. WARDER, M. D.

Being notices of the Asiatic Goats that furnish the Cashmere Wool; and of an attempt to increase the Fleece and to give it new qualities. Presented to the Society of Agriculture and Arts in the Department of Seine and Oise—by M. Polouzeaux, Member of this Society, etc., etc. Paris. Translated from the French.

**OF CASHMERE SHAWLS AND FABRICS.**—These were introduced into France at the time the French armies invaded Egypt. Prior to this period they were scarcely known, being only worn by some foreigners, Greeks, Turks and Persians, and the crown alone possessed some specimens which had been presented to our kings by Asiatic sovereigns.

The first shawls brought to the ladies of Paris were perfect trophies, for most of them were dyed with the blood of Mamelukes from whom they were plundered. Their beauty, peculiar softness and their richness soon caused them to command a high price; they are not now only an object of fashion but also of use to our wealthy citizens, for no other tissue presents at the same time so much lightness and such a perfect protection from the air. From these new wants has grown up a new manufacture. M. Terneux, Senior, prepared the first in France, from Cashmere wool. Several have followed him, as Belanger, Boson, Lagorce, Bosquillon, Fournel, etc., so that their manufacture has rapidly increased, and M. Terneux sold Cashmeres into Asia in 1823.

Further, this ingenious manufacturer has made various light stuffs, at a moderate price, sometimes from the cashmere wool, and sometimes mixed with silk or cotton: their use has become general, because while possessing all the advantages of the cashmere they are finer and lighter, so that they have become the favorites of the higher classes.

Since the French manufacture of cashmeres has created a new branch of commerce, which furnishes an extensive home consumption, and an instant exportation which must increase, the preservation of the cashmere goat must be considered an object of public utility worthy of notice.

**IMPORTATION OF ASIATIC GOATS TO FRANCE.**—Five years' experience prove that these animals become acclimated readily in various parts of France, in Toulon, Perpignan, the Pyrenees, Alps, Vosges, near Paris, and in more than twenty of the Departments into which they have been introduced. All the goats of these several flocks that have not been exposed to damp or unwholesome pastures, have preserved their characteristic vigor and activity; nor



have they seemed to degenerate in any way since their arrival. The extraordinary project, conceived and zealously followed out by M. Terneux, despite all the obstacles incident to an effort of this nature, is thus accomplished:

To guarantee the success of the undertaking, M. Terneux says: "It was necessary to find one of those uncommon men whose courage and indefatigable zeal would enable them to triumph over all obstacles—with indomitable will and superior talent, with a knowledge of the oriental languages, hardihood for long and perilous journeys—all these qualifications I found in Amedee Jauhert." To appreciate the full merit of this undertaking, it must be premised that at the time M. Terneux commenced the enterprise, it was not known with any certainty what animal furnished the fleece from which the shawls were made in India, for the authors who alluded to the subject disagreed among themselves.

After long and laborious research and much labor and expense M. Terneux was possessed of some positive data which enabled him to gain the assistance of government in his enterprise. Most men would have relinquished the undertaking as rash and chimerical, or beset with too many difficulties.

In the essay which is to follow, we shall establish the identity of these animals which have been imported into France, with those which furnish the real Indian cashmere, comparing them with some others also imported by government. After speaking of their proper plan of treatment and of the mode of shearing, we shall, in the second part, allude to the prospect of improving the quantity of their fleece and give the results of experiments instituted for that purpose.

#### Grooming and Blanketing Horses.

H. W. Herbert, better known as "Frank Forrester," in his "Hints to Horse-Keepers," says:

The farm horses of the United States, which are for the most part, if not altogether, stabled for the greater part of the year, or in winter at least, fed on artificial food, kept warm to a certain extent, must be cleaned daily, especially after severe work, or exposure to wet, if they are to be kept in health and working condition. It is true in a measure, that the necessity of regular dressing, whisking, currying, brushing and hard rubbing, is far greater in the case of highly pampered horses, fed in the most stimulating manner, principally on grain, kept in hot stables, always a little above their work, and ready at all times to jump out of their skins from the exuberance of their animal spirit; yet it is necessary to all housed and stabled horses; and the farmer, no less than the owner of fast trotters, will find his advantage in having his horse curried and washed, before feeding in the morning, in the increased play of his spirit, and in the gayety and fitness of the animal for his work; and if, when he brings him in at night, reeking with sweat, drenched with rain or snow, his thighs and belly plastered with thick mud, and his legs covered, as horses' legs mostly are, with thick hair, saturated with cold water and clogged with particles of mud and sand, he neglects to have him thoroughly cleaned, and made dry and comfortable for the night, he not only commits an act of gross cruelty, but wholly disregards his own interest.

Unless a horse be cleaned and groomed when in such a condition, he cannot keep in health; and if he be fed freely when in such a state—although the farm horse is less liable to such ailments from his harder habits and less impressive constitution—the chances are that soon he will be attacked by inflammation of the bowels, or lungs, or with spasmodic colic—the race-horse, fast trotter, or highly bred and highly fed roadster would be so attacked to a certainty

—and the failure to dry and cleanse the legs of such a horse, especially if there be a draft of cold wind blowing upon the heels from a crevice under the stable door, as is generally the case in common farm stables, will be almost certainly succeeded by that troublesome, dangerous, and foul disease, known as "grease," or more commonly, as "the scratches."

#### MOLES.

ED. RURAL WORLD: I see that Mr. Muir has taken up the cudgel against the mole, as notice his article in No. 19. Now I was not raised in the belief that the mole did us more good than harm, and all my experience and observation has led me to the firm conviction that he is one of our greatest pests. I once saw a statement in the *American Agriculturist* that moles would not eat vegetable matter under any circumstances, and lived entirely on worms and insects. Now I did not believe that, and happening to catch a live one a few days after, I thought I'd test the matter, so I got a barrel, threw in twelve grains of corn and about four inches of earth and put the mole into it; at the end of about 18 hours I carefully examined the contents of the barrel, and all I could find of the corn was the half of one grain. I do know that moles will cut and eat the roots of plants and very young trees, and so does or ought every intelligent and observing cultivator. They have this year done a great deal of damage to my sweet potatoes, commencing early in the season soon after the young plants were set and continuing until after the potatoes were dug.

Now what is the easiest way of getting rid of them? I have been in the habit of catching them with traps, but that is a good deal of trouble. Sometimes we hear about poisoning, and Mr. Muir says "they are sometimes poisoned by placing grains of corn in their burrows, having a small portion of the kernel scraped out and strychnine inserted;" but I fear that the mole will not eat so intensely bitter a thing as strychnine when he can get other food. But I think there ought to be some easy and effectual mode of poisoning them, and to that end will make experiments next year; and will not Mr. Muir and others do the same and report?

E. A. RIEHL.

#### DEER.

ED. RURAL WORLD: Among the subjects both useful and ornamental of which your valuable paper treats, there is one, for a notice of which, I have hitherto, looked in vain: One, too, (as I believe,) of much importance in our social economy, combining as it does the useful with the beautiful; and possessing (a pre-requisite in these utilitarian days) that all powerful commendation to a favorable consideration, *profit*. It is with diffidence that I approach the subject; nor would I do so now but with the hope that some one more able to do it justice, may thereby be induced to give it his consideration. The subject, Mr. Editor, to which I allude is, *The Deer*—and its cultivation as one of our domestic animals.

That it can be done I know; that it can be made profitable I believe; and if the subject meets your approbation, and no more fitting exponent be forthcoming, I will endeavor to show the *how* and *why*. Respectfully,

T. H.  
St. Louis, Oct. 24, 1866.

#### Preserving Potatoes in Lime.

This can be done to a considerable extent, as we know by experience. Cover the bottom of the bin or vessel with lime; lay a layer of potatoes six or eight inches deep; apply more lime, and then potatoes again. In this way store your potatoes. The quantity of lime is immaterial. A peck to a dozen bushels of potatoes has a good effect; more is better. The lime absorbs the gases; keeps the tuber dry, and adds to the sweetness and mealiness of the potato.

#### The Chester County Breed of Swine.

There is considerable misapprehension about the Chester County breed of swine, so called. It is constantly forgotten that it is not an original, but a *made up* breed. They differ from each other quite as much as any one known breed differs from another. We have often seen them, and the offspring too of good animals, with long noses, which would root up an acre of ground in a very short time, slab-sided, long legged, uneasy, restless feeders, resembling somewhat what is called the race-horse breed at the South, keeping up with a horse all day on ordinary travel, and who would go over a fence instead of taking much trouble to go through it. They show more development of head than ham, and as much bristles as hair, and are as undesirable a hog as can be well picked up. Any traveller through Chester County can see such specimens continually. The standard of excellence in all animals, no matter how high or how pure may be the breed, so called, is only to be kept up by judicious care in feeding, breeding and management. If either is neglected they are sure to run out, and go down hill. With swine most especially "the breed is said to be in the trough."

When persons speak, therefore, of a pure Chester hog, or a half blood or a quarter blood, we consider it only absurd. There is no such thing. By an original breed is meant one that has been long established, and of which there are peculiar marks and qualities by which it has been long known, and which can be carried down by propagation. Such is the Devon cow and the Southdown sheep. The difference in results between an original and a recently made up breed may be compared to that between a seedling and grafted variety of fruit. If the seed of a very fine pear or apple is planted, there is no certainty, perhaps no probability, that the fruit will be the same as the parent. A graft of the parent tree, however, always produces the same. The results of the other are accidental. The law of breeding domestic animals, "that like produces like," applies more certainly to distinct and original breeds like Devons or Southdowns than to a made up breed of recent origin, like the Chester County Hog. The owner of a very fine animal, who for several years has been selecting his stock carefully, and feeding them liberally, has the chances greatly in his favor that "like will produce like;" but there are very often to be seen very poor specimens from good parentage, and also very good individual animals from very inferior parents. We have one now, which, at a year old, will not weigh over 250 lbs.; she is the offspring of large and well-shaped parents. In adjoining pens are others, which at the same age will weigh about 400 lbs. The hair sometimes is straight, at others waved or curly. The ear is often small and erect, then again large, thick, and lopped like that of an elephant. Blue spots often appear on the skin, and sometimes black spots on the hair. These and other great variations in external form and other qualities show that the Chester County pig represents his individual self, and is not a type of a well established breed.

In the best specimens there are, however, a com-

bination of more valuable points than belong to any other. Like Ellman and Webb and Bakewell did with sheep, and with far less favorable starting point, it is to be hoped some one may be found to take up the Chester County hog, and, by *persevering* course of careful selections, breed him up to a still higher standard, and give him a more determinate type and character.

Any one can do this for himself, but the constant variations in their appearance would seem to show that it has not yet been done by any one. An impure Southdown lamb cannot be produced from a full bred dam and sire; and yet a misshapen and ill-shaped pig is sometimes produced from what are called "pure Chesters."—[*Rural Advertiser, Philadelphia, Pa.*]

**CUNNING PONY.**—A correspondent of an English paper says he had a pony once which very frequently exhibited the following peculiarities: Whenever the pony had been turned out to graze, upon being fetched up and put into the carriage invariably turned lame after going a few yards; so lame, in fact, that frequently I had to turn back, not having the shame to drive an animal in such apparent pain; I say apparent, because no sooner had the pony been relieved of its harness than it used to canter round the field perfectly sound. The same pony when fetched from the stable would go perfectly well as long as it wished, but when I drove it in any direction contrary to its inclination it became lame directly; as soon as its head was turned homewards the lameness entirely disappeared.

#### WORMS IN HORSES.

ED. RURAL WORLD: I send you a certain receipt to cure worms in horses. Get two ounces of each of the following; mix together, and give one ounce, night and morning, in food.

White mustard seed, whole.

Powdered mandrake.

Sulphur.

Powdered worm seed (*Chinopodium Anthelminticum*).

Salt, ginger, and charcoal.

Poplar bark.

HORSEMAN.

#### About Milk and Butter.

Buttermilk is much as your cream is; and butter much like your buttermilk. If your cream stands a day in the churn, as is often the case, your butter will taste of the churn; so will your buttermilk. If there is a bitter taste in the cream—which is caused by long standing—the butter will be affected by it, the buttermilk of course bitter. Sometimes the churn, or the vessels that contain the cream, is a little mouldy. This will be tasted in the buttermilk and the butter. The truth is, milk is a very sensitive thing in its various stages, ending with the most sensitive of all, butter. Avoid long standing of the milk or cream; churn when cream is ready, and do not keep. If there is too little cream, churn milk with it; any way to avoid keeping too long. This is particularly applicable to Winter. Another great thing about milk and butter is, avoid old jars, old earthen. It will in a few days impart its flavor, which is anything but agreeable. We have known many a jar of butter to be lost in consequence of old earthen vessels. You have got to keep milk and butter (and cream) absolutely away from all odors or taints. The moment they come in contact with them, they will be affected by them, and almost immediately perceptible.

Put the sweetest, freshest butter in a new unsoaked tub, and in a few hours it will taste of the wood. Keep in a cellar full of odors, as cellars generally are, and the odors will be taken up by the milk, cream and butter exposed to it. From such cream no perfect butter can be made.

#### APPLICATION OF MANURE.

It is the strength of the soil that lies at the bottom of all farming operations. The stronger the soil, the more successful the farmer, especially if he takes advantage of this means of wealth. Nature has provided this rich soil.—It is so much stock laid in for the farmer to speculate on—to draw out and get an increased per centage upon it in the profit on his grain, and the beef and pork made from it.

But this wealth becomes exhausted. It is therefore indispensable to renew it. This must be done at an expense—and according to this expense will be the profit of the farmer. If his manure has to be brought at a distance, or secured at home at a great expense, there will be less profit. But, excluding all this, the farmer has always the means of making his own manure, and making it cheaper than he can purchase it, and better. The manure made on his farm is what was grown in his grain—and it is but putting this growth, the refuse, back to produce it again—that is, the straw and the excrements of cattle are put back: only the oily and farinaceous part is retained (in the berry); these must be supplied from some other source, to a certain extent, the atmosphere aiding somewhat. For grass; barn-yard manure alone is sufficient, and is the best thing that can be applied, where the mineral qualities of the soil are abundant, as they are in a good general soil—as they are where there is a preponderance of clay in proportion.

A top-dressing of well-rotted barn manure with all the strength remaining, pulverized and worked down close to the ground between the stubble with a brush or fine harrow, is, beyond doubt, better than any other application that has yet been made. It not only has the ingredients necessary to growth, but it forms protection through the winter; it keeps the ground moist in a drouth—an important thing in our drouthy climate—starts the grass immediately, even when the rays of the sun are fervid, and other fields are parched. It also makes soil—to a slight extent to be sure, but with a decided influence for the time being, and when continued in its application, there will be perceptible augmentation of soil, and of the desirable kind. This turned down, will afford a sod that cannot well be surpassed, if equalled. It will form a bed of manure (and, remember, of the right kind) that will be almost magical. For corn, for any deep-rooted crop, it cannot be surpassed. And re-plowing and mixing it well, it will give you a soil for any future use.

But its fertility is not its main quality. It is mellow; it has life; it breathes, and in breathing, inhales air charged with moisture and fertility which the air holds, and yields to the attraction of the ground. It is therefore constantly imbibing from the atmosphere; and

carries it down to the extent of the cultivation.

A soil lying still for years becomes ameliorated through the action of the heat and frost—not so much as when exposed by the plow, but still to some extent. The sod rotted and worked through it, fermenting meanwhile, favors the mechanical condition of the soil. It acquires the proper texture, elasticity, and yet compactness, so as to carry on successfully its functions. Such soil will also drain surplus water better than others. It will be less affected by excessive wet; it will stand more of anything: it is a soil bound to win. If anything can be grown, this soil will grow it. And top-dressing is the thing that did all this, benefiting the crop at the time, and the soil afterward.

Now, where is the expense in this case?—There is no money out for the purchase of superphosphate, or guano. There is simply an application of the products of the farm, with an immediate benefit, and a remote also—which last is not realized by the stimulant manures. The farmer's manure is a soil manure, containing soil—carbon, potash, silex—the other is a medicine-manure. It will do in some cases—where particular crops are wanted to be pushed, and where an immediate application is necessary. But the great anchor of the farmer is, his own manure—from the barn-yard, the privy, the hen-roost, the lime-kiln, and the ash-heap—but particularly the stable and straw manure, which in so many cases is but "in the way;" and where this is the case, it is not easy to change the skeptic. Even some sensible farmers are culpable here. They are draining their soil—not of the water it may hold in surplus, but of its strength, its vitality, without replacing it, changing it back from the manure heaps to the soil, and thus keep a good soil. They do not take the example of older nations, where the best of soil has been run out irreclaimably; they do not take the examples of the best farmers in the older districts, who continue to keep a good soil—keep the mill-pond full, so as to work to the better advantage. Now is the golden opportunity to keep what we have, a good soil—and that alone will save our farms; that alone will do justice to our children.

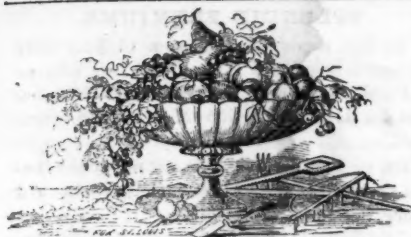
#### THE SOIL A MACHINE.

The soil is a machine which feeds on the rough material (manure) which is given it, and which is re-produced at an increased value. Thus the farmer speculates, not on his soil, but the manure he applies: the original stock (of wealth) is soon exhausted. Therefore everything that goes into the soil is the farmer's profit—and the more the farmer understands his business, the better will be his success.—Hence, the most successful farmers are always the greatest consumers of manure.

Try and get one of the Premium Sewing Machines, offered for a Club of 50, at \$2 each name.

When the mind is in our work, it is like a light leading on. Without it, it is groping in darkness.





## HORTICULTURAL.

[Written for Colman's Rural World.]

### Fruit in the East--Wet Seasons.

There is much complaint of apples rotting. They commenced early—in some cases before they were gathered. This is no doubt owing to the moist season. It was so in the West last year. There had been much rain, and a warm fall, which used up the apples. We of the East now suffer.

There is also another thing that I think has affected our fruit—the frost. This was somewhat severe, and caught the fruit on the trees. The apples I recollect rattled as they were shaken. The sun came up without a cloud, and the thawing was too sudden. I think this must have affected the fruit, at least some of it—that exposed to the direct rays of the sun. Some of the fruit rots throughout, some begin in the center, and, some, the most, on the outside. No doubt the apples are “constitutionally” disposed to rot. They have the same chances to keep as in other years; our cellar is cool and dry; the apples have been carefully handled; and they seem sound as usual. But they will rot.

It is the excess of moisture during the season no doubt that did this, mainly. The fruit is swelled beyond its ordinary dimensions; is less solid; more juicy; the preservable qualities are less concentrated.

Is there no remedy for this? We know none, unless it is to check the growth of the tree—and we are not sure that this will do it, though it has an effect upon the fruit, as in the case of root-pruning, summer-pruning, &c.

The excess of sap, and the consequent dilatation of the cambium, must have an effect. It is the diluted sap in the soil before it is taken up by the roots that probably originates the difficulty, as well as the excess of humidity in the atmosphere. We therefore despair. We see no difference in trees that are ailing, which are generally considered the best bearers; all are affected.

Can we do anything in the fruit-house, in the cellar? We could if we had control of the weather, and could put the temperature near the freezing point, and keep it there. But unfortunately we are not the weather makers. We must take it as it comes; avail ourselves of the advantages of greatest coolness, which a good cellar will secure us best—but still not sufficiently to save our fruit, unless the fall is unusually cold; and the fruit is gathered pretty early, before the period of ripeness has fully arrived. This is probably the best we can do. Who can throw light on the subject?

Herkimer Co., N. Y.

### THE CONCORD GRAPE.

“One acre of well established, healthy Concord vines, will give about seven tons of grapes, worth at wholesale, on the average of the last four years, fourteen cents per pound, or about 2,000 dollars. This amount, large as it is, has been exceeded in many cases; but if you reduce the result one-half, you still have one of the most profitable crops known to our husbandry.” (I may say, in parenthesis, that two of the largest grape-growers in this State tell me that they make \$1,200 per acre per annum with the Concord.)

At present, and indeed for a long time to come, the market price of the fruit will be so high as to prevent the making of wine to a very great extent; but whenever the crop of fruit becomes so abundant that the price declines, wine will be made in large quantities, and its manufacture will be found more profitable than selling the fruit.

No other farm crop requires so little of the farmer's ready capital, manure, as the grape.

I have vines which give me annual crops of one hundred and twenty pounds each, and which have had no manure for ten years. I have no occasion to give the Concord any manure except a dressing once in three years, of twenty bushels of bone dust, twenty bushels of unleached wood ashes, and five bushels of plaster of Paris to the acre, spread broadcast and harrowed in.

I believe that we are gradually reaching a more rational view of the wants and requirements of the grape, and that Mr. Bull is right in what he says about manures. For vines that are to bring money into the owner's pocket, the days of deep trenching and high manuring are past and gone. Certain kinds of grapes, as the Iona and the Delaware, need a rich soil, and highest possible cultivation, and this is a great pity, for if the Iona had the freedom of growth and vigor of the Concord, we should not have much further to go to find the perfect grape.

A vine that requires constant attention and petting, and a considerable annual outlay for manure, can hardly be cultivated for profit on a large scale.

I have seen the vines of which Mr. Bull speaks, in full bearing, and can testify to their splendid appearance, vigor, and capacity to produce loads of fruit. They had had no manure for ten years, but their owner proposed to give them a slight dressing of ashes the present season.

Mr. Bull advises planting vines in rows running north and south; the rows being ten feet apart, and the vines six feet apart in the row. This gives sixty square feet to a vine, and facilitates working with a horse and cart in the vineyard.

The following is the estimate of the cost of planting an acre:

726 vines at \$25 per 100	- - -	\$181 50
40 loads compost	- - -	40 00
Plowing	- - -	6 00
Carting and cross-plowing	- - -	3 00
726 poles at 1 cent	- - -	7 26
Planting, two men, ten days	- - -	30 00

\$267 76

The forty loads of light compost is to promote the formation of roots the first year, and the application of the compost is not to be repeated.

Mr. Bull's second paper is devoted to the operation of planting, and we quote the substance of it, condensing a little here and there for the sake of brevity:

“Having prepared the ground for planting, open a furrow on each side of the line on which the grapes are to be placed, and two feet from it, turning the earth towards the middle of the bed and ridging it slightly.

Let one man bestride this ridge at the end of the line, and throw out the soil to the depth of six inches, over a space four feet square, i. e., let him form a bed for the vine four feet on each side, and six inches below the level of the field.

A second man having placed the vine in the centre of this table, and spread the roots out; the first man, still bestriding the ridge, must step backwards and throw out between his feet soil enough to cover the roots to the depth of six inches, thus planting one vine, and making a bed or table for the second. The earth for covering the last vine in the row is taken from the end of the second row, that from the last in the second, from the third, and so on, and two men can thus plant with ease and rapidity. If the soil is wet and strong, the vines should be planted four inches deep instead of six, this being the distance from the surface the roots are usually found when they have the power of selecting for themselves. Never shorten the roots of a grape vine. You may cut the top in within two eyes of the level of the ground, but by all means save all the roots.”

To recapitulate we may say that in these two papers, Mr. Bull recommends a light, warm, friable soil, not too rich; advocates the use of mineral manures only, and these in small quantities; advises us to give each vine sixty square feet of room; to plant shallow, without shortening the roots, and, though this we should have put first, he insists that grape growing is profitable.—[Horticulturist.]

### Cultivation of the Vine.

After an experience of nearly twenty years, during which time, dissatisfied with the cultivation of European vintners, I have made experiments with every other possible mode, I have at last come to the conclusion that the most healthy and thrifty method of propagating the vine is to raise it from layers, which are never after to be disturbed. After a contest with mildew or rot, of almost equal duration, I am satisfied that the only method of overcoming this pest is to keep the vines always young, and to root them out and throw them away after bearing one, or at most two good crops; keeping in mind always to have fresh young vines instead of the old ones raised by means of layers.

For this purpose I grow my vines somewhat closer than most cultivators. At first I set them out six feet apart each way, cultivating well for the first year, making no efforts at increase, by layering or otherwise, watching their growth and keeping them as closely as possible to one shoot, carefully pulling off all suckers or side shoots. The next year, cut the single shoot down to not more than five buds, and confine the growth to not more than two shoots, pulling off all laterals or side shoots as they appear, which they are sure to do. All summer trimming or pruning should be confined to this, and be done with the fingers, never using a knife at all. The third year, one of the two long shoots may be layered in the intermediate space, making the vines only three feet apart, while the other is left to bear a crop, which it will do if it has been properly cared for. Each layer should be carefully put down in a little channel scraped in the earth, to a proper and measured distance and then be cut off if too long, and staked and tied carefully to not more than five buds. This layer also will bear a few grapes the first year of laying down, and the old vines should have a crop of several pounds each on them.

The next winter all should be carefully buried or covered with earth, to prevent the fruit buds being winter-killed, as they will be sure to be if left out, when a most magnificent crop may be anticipated the fourth year—enough to pay for the land and other expenses, and leave a handsome surplus besides. The Concord if properly cultivated, ought to be good for ten pounds a vine every year, one season with another. In the ensuing spring dig up all the old roots that were first planted, throwing them away, and leave their space vacant one year, but cultivating well and keeping weeds down, at the end

of which time a layer, from the first layers put down, may be put in their places as before, and it will yield a few grapes the first year as before.

By thus keeping the vines always young, never more than 4 years, and by close trimming, never allowing more than two or at the most three long shoots, one of which is reserved for layering, the rot can be successfully fought off, though it is a most dangerous pest everywhere. The Concord is the best grape I have ever seen, for the million—Delaware hardly worth planting in the West; certainly not for profit. Always carefully cover your vines with earth in the winter if you want a crop next year. Vines are expensive and troublesome to care for, but they pay well for their trouble and the vigilance required to ensure success—[*Ex.*]



## EDITOR'S TABLE.

### END OF THE VOLUME.

This is the last number of Volume Eighteen. Another year in the life of our journal is gone forever. Another year in our own life is gone nevermore to be recovered. But there is this difference between the two. We are fast hurrying "to that bourne whence no traveller returns." There is a limit allotted to the life of every human being. And we are all drawing near, rapidly near, that limit. These reflections should admonish us all to put our house in order—to be prepared for the change that awaits us sooner or later—far sooner, perhaps, than any of us are aware. It may be that the hand that pens this article may be confined in the silent, narrow house, ere the close of another volume shall be announced. But with our journal we hope it is different. We hope it it may become more lusty and powerful as its years increase. We trust a long and useful career awaits it. It draws its life blood from a vigorous source—from the people—from the farmers of the most fertile and productive region on the face of the globe—from a liberal people, as liberal and manly and noble as any people on God's earth. They have stood by our journal in its dark days as well as its bright days, in adversity as well as prosperity, all through the long civil war which has been waged, and they have labored for it, sustained it, and we trust we shall always make it worthy of the liberal patronage, the warm friendship and the hearty encouragement it has received since we have been connected with it. Never was its career more prosperous, its prospects brighter than now. The black cloud of war has been dispelled by the bright sunshine of peace. Good crops have generally been harvested. Good prices prevail. Unusual enterprise exists among the farming profession. The farmer's eyes and ears are open. A new era in the Agricultural profession is really upon us. A new and increased demand for agricultural journals, books, implements and machines exists. The best stock, seeds, fruits, &c., are earnestly sought for. We have been looking for such an era, but have never felt like heralding it in till now. Of course the *Rural World* feels

the impulse of the times. It greets them with a long ringing shout! For long years it has been laboring to aid in effecting such a result. The advance in every branch of agriculture from this time forward will be most rapid and marked. We all think great things have been accomplished heretofore in our profession. But not a tithe has been accomplished in the past ten years that will be in the next ten years. And there will be such an improvement in the development of our farms, and in the skill with which they are managed; in the orchards and gardens and lawns which ornament them, and in the intelligence of those who cultivate them—that we can hardly believe they are the same people.

But we did not set down to write of these matters. We wished to announce that another volume was closed—to return our warm thanks to our patrons for their generous support, to invite one and all to journey on with us another year and many years, if we make our journal worthy of their patronage, as we shall always try to do, and as we hope we shall do in the future to a greater extent than we have in the past. For eleven years have we been engaged in conducting this journal. It is true it has been a labor of love to us. Born and reared upon the farm, our attachment is strong for the vocation of our youth as well as manhood. Our chief ambition has been and is to publish a farm journal which shall meet the wants of the Western farmer; which shall give him a proper appreciation of the importance and dignity of his profession; which shall afford him information which he needs in the various branches of farming; and, in fine, to give him such a journal as shall be a welcome companion to every member of his household. How well we have succeeded, it is for you, reader, to judge.

Our readers are probably all aware that the *Rural* is sent to subscribers only for the time that it is paid for. We invariably stop the paper when the subscription expires. Those who have paid for 1866 will not receive any of the numbers for 1867 until they renew. By adopting this course we have no accounts against any. The receipt of the paper is evidence of the receipt of the subscription price. We do not in this manner intrude our paper upon any. If any want it, they must send for it. Many blame us, become offended, because we stop the paper at the end of the year. But we must be governed by one general rule to keep our books right, and no one ought to blame us for it.

Our terms to clubs are very liberal indeed. And it seems to us that every present reader could by a little effort get up either a small or large club. We shall feel very thankful for any efforts our readers may use in thus extending our circulation.

Wishing you one and all a happy New-Year, we now bid you good-bye.

**DIRECTIONS FOR A SHORT LIFE.**—Eat hot bread at every meal. Eat fast. Lie in bed every morning till the sun is two hours high. If the case is stubborn, add the morning dram.

### SPLENDID PREMIUMS.

To any person sending us a Club of Fifty Subscribers at Two Dollars each, we offer as a Premium one of WILLCOX & GIBBS' splendid FAMILY SEWING MACHINES, worth \$58.

Or, for Seventy-five Subscribers, at our lowest club rates, viz., \$1.50 each, we offer the same Premium.

The WILLCOX & GIBBS' FAMILY SEWING MACHINE, is one of the most popular in the country; is very simple and strong, uses a straight needle, runs very light, and is warranted in all respects.

These Premiums are very liberal—indeed more liberal than we are able to offer—but our great desire to see the *Rural World* in every family, induces us to make the offer.

Of course, the Agent taking the Machine will not receive the Grape Vines and Raspberry Plants offered as Premiums for smaller Clubs.

### CLUBS! CLUBS! CLUBS!

It is not necessary that those who compose a club should receive their papers at the same Post-office.

Clubs can at any time be enlarged.

Single subscribers who remit \$2 for their subscriptions, can afterwards send the names of three more subscribers and four more dollars, and thus form a club of four for six dollars.

Be careful to give the name of the post-office for each subscriber.

And, finally, will not every present subscriber form a club, large or small, in proportion to his opportunities?

### PREMIUMS FOR SUBSCRIBERS.

#### THE ST. LOUIS RASPBERRY.

The best hardy red raspberry yet tested in this vicinity, is the St. Louis. It is a free, vigorous grower, and very productive. The fruit is large, bright red, sweet, and of the best raspberry flavor. No farmer's garden is complete without it.

To any Club Agent who will obtain the names of Four Subscribers and remit us Six Dollars for the *Rural World* for 1867, we will send free by mail, prepaying postage, Two Dozen Plants of the *St. Louis Raspberry*. Every Subscriber can now obtain this excellent variety of the raspberry by a very little effort without cost.

Those preferring the Grape Vines—viz., Six Concord Grape Vines for a like Club, can obtain them instead of the St. Louis Raspberry plants, if they desire.

**PERSONAL.**—Gen'l James L. Minor, of Jefferson City, Mo., will accept our thanks for esteemed favors conferred upon us in a recent visit to that city.

Gen'l Minor takes a deep interest in the agricultural prosperity of this State, and by his addresses and writings has done much to advance her agricultural interests.

**TO CURE BROKEN HORNS.**—Remove the mutilated horn, and bind the stump with a cloth well tarred or pitched; any fabric will do to bind with, if the wounded part be first well covered with warm pitch.





Written for Colman's Rural World.

### An Ulcer in Society: Beware of It.

Mortimer Swann loved Mary Beale. He was one of the numerous flies in her net. But Mortimer Swann knew not this—that he had so many associates in his imprisonment. This was the work of the wily siren, whose success depended upon concealment. And thus she triumphed. She triumphed with a desperation that knew no mercy—Mary Beale, the once innocent, the still well-intentioned. It was flattery that was making Mary unhappy. No one doubted her goodness; no one that saw her but loved her. She was the one great charm of her town—faultless, without affectation. She was loved; and must beam her affection in return. She radiated it—her beauty radiated it, whether she willed it or not. So Mary was not to blame, you would say. But she was to blame. This natural appearance was the perfection of her art—an art that came to her as naturally as her beauty.

So she lived, till she had her net full of victims. And they remained, the more entangled as they struggled, and the more attached as they suspected—for the thing—a whole net full—could not be kept a secret, from such near contiguity, blind as they all were. Still they saw but darkly each the other while the radiant object was before them—their own life itself as it were made beautiful. They could trust such excellence.

They remained, starved. Mortimer Swann got all the smiles; got his fill; was bewildered, ready to be crushed by her displeasure if she willed it. But she did not will it. The wily siren left her net full, and went with the golden-streaked fly—for Mortimer Swann was rich.

This is the commonest of occurrences. Each town has them; each neighborhood; the plainest place, so that human hearts throb there.—Gold carries the palm; and the simple are taken in. But gold is a poor substitute for the charm of flattery; and nets are often continued to be spread after the fly is taken and housed. Gold is but a competency, a gratification for aggrandizement. The other, the strongest passion, will still run in the old groove, and play the flattery, now a degraded, a condemned passion. The angel was won; but it has fallen. The possessed is less fortunate than the unfortunate victims of his triumph. F.G.

Get up a Club in your neighborhood for the Rural World. All who work energetically in this cause will get one or more premiums.

### MONEY.

Money is myself, as the master said to the servant, and property is money. Take care of my property, and you will take care of me.

It is for this reason that we say of a man, he is worth so much—that is, his money is worth it. Aside from that, he is worth nothing—not even as much as a horse or a pig is: so much do we value a man! His life, therefore, is nothing to us, notwithstanding all our ado about it.

Touch a man's purse, and you touch him.—Without it he is nothing in society, such society goes. Even the moral man will take this view. The member of a church likes a fat purse; he will bow more respectfully to its owner, than to the unfortunate who has an empty bag.

This is, of course, a false estimate; it is exaggeration; it is wrong; it is hurtful. It makes distinction between individuals where there should be none. We have much to learn here—but much more to do. The world is scrambling after the money, which is power; and in its effort to secure it, it becomes feverish, selfish, and unfit for good citizenship. And when once this is thoroughly established, a cure can never be effected. The man is joined to his idols—and the only way to do with him, is, to let him alone. You cannot reform him. Money in his case is no more a servant, as it should be—it is his master.

### RESISTING TEMPTATION.

To overcome a great temptation, is like lifting a mountain. When the temptation offers, it seems impossible to resist, the flesh is so weak—and we sin almost ere we are aware.—To resist, is to "mortify the deeds of the body." But who does it? Who can do it? They that are of that company "which came out of great tribulation, and have washed their robes and made them white in the blood of the Lamb."—There are few that do it—but they are the valiant—and have the promise, not only in the world to come, but in this life. They overcome here. They know what it is to be divine in effort—to live above the grovelling things of life. They have a charmed, a purified life.—They are the martyrs, the saints, the truly noble. Life to them has no storms to fear. With the sword in hand, they are prepared for all emergencies, and confident of victory.

### A FATAL ERROR IN BUSINESS.

Calculating that people may be taken in with impunity. There is no greater error than this. People are not fools; they are as wise as the business men. That moment we under-rate our fellows, that moment we have a fatal foundation. The business man, if he cheats his customer, will be remembered; he will be talked about. The eye of the public is a clear eye; it is a great eye—a combination of all eyes; and shall we attempt to cope with all. This we do, if we try to "deceive the public eye."—That eye is constantly upon us—but it is silent: it knows however.

The hair is a non-conductor of heat, and should be grown abundantly in winter. The head is a sensitive part, and needs protection.

### AN EVIL.

There is a fault with us: we are spending our time with the tinsel literature of the day, when the old authors lie all unread, or comparatively, before us. Here we have them, gold, within reach of the hand—we almost stumble over them—and what treasures they are! But they are neglected—and the trash of the daily press occupies our attention. Do we know that reading this trash has an effect all the while on our taste? Insensibly this is the case—insensibly at the time. Besides, our time is wasted in this way; no good can come of it. Not only the Bible is neglected, but that other bible—Shakespeare—who knew all things and was poet complete. Then look at the treasures which are embodied in our English. No literature has such value. The present is but pinchbeck compared to it. Only now and then a gem appears, while the past is full of them—learning, poetry, useful matter—enough to revel in. Shall we throw away our time then upon the present, where so much diluted, worthless stuff is? Let us keep our taste unsullied by drinking at the pure well.

### SMOKING.

I have just been smoking—and the finest wreathes in the world went up—little rings.—With them went many a fancy, born of the weed. And it is the pleasure of smoking; the rest is—ashes. It reminds me of what an old poet says:

This Indian weed, now withered quite,  
Though green at noon, but down at night,  
Shows thy decay—

All flesh is hay:

Thus think, and smoke tobacco.

The pipe, so lily-like and weak,  
Does thus thy mortal state bespeak;  
Thou art e'en such—

Gone with a touch:

Thus think, and smoke tobacco.

And when the smoke ascends on high,  
Then thou behold'st the vanity  
Of worldly stuff—

Gone with a puff:

Thus think, and smoke tobacco.

And when the pipe grows foul within,  
Think on thy soul defiled with sin:  
For then the fire

It doth require:

Thus think, and smoke tobacco.

And seat the ashes cast away,  
Then to thyself thou mayest say,  
That to the dust  
Return thou must:  
Thus think, and smoke tobacco.

LOVING—If you know you are loved, that in itself is a satisfaction. It matters not if it be by a child or a dog: love makes better. It is the wish of another for your welfare—just your own wish. You then agree; you are a kind of united self, as man and wife. So the man who loves, will be loved in return, as the good Book says; and in loving there is pleasure. Only let us treat love as we treat other things—temperately.

What we intend to do, we should try to get the habit of doing thoroughly.

**GATHER.**

The miser gathers—and the result is, a rich man. This is done, you see, by littles. Now, any one can gather little things—the world is full of them. There are pennies almost without number and without value. But gather them, and eventually you will have a pile—yes, you will be this wonderfully rich man that people are so much desiring to be. Here comes in a thought! You all wish to be rich in intellect, fame, greatness. Well, to be this, you have got to gather—gather what? Littles: only that: you cannot gather otherwise: a thought at a time, as a bit at a time when you eat. You must gather, one by one, thoughts: you cannot gather them any other way if you try. One by one get them and use them: get them to use—not merely for the sake of getting, much less for pride. Now this is the easiest thing in the world to do—to get little things (as all simple things are), and to get one at a time; a single apple to fill a bin; a single sheaf to fill a barn: light the apple, light the sheaf—but heavy the bulk; heavy the money bag, when many singles have been put in it.—So will the intellect be heavy (enriched) if many thoughts are put in. Get them one by one, and place them where they are needed—and how the man will be armed and fitted to work—to work on immortality!

{Written for Colman's Rural World.}

**SCRAPS.**

We are all critics. The professional critic can only assent and dissent as we do—give his opinion. When he goes beyond this, he is in another field.

Reform a man, and you re-create him.

We look back upon our dark moments with no regret; we remember our bright hours with less satisfaction. The thing is reversed when we look into the future; and so with the present. God must look upon life as we see it in the future. We should therefore conform ourselves to that view, and not regret, as we do, our afflictions. They prepare us for our enjoyments. At death, our whole life will be viewed, as we now see it in the future.

Love man, love nature, and you are loving what God loves—you are feeling the same as he feels. Our only happiness is in loving—loving something. God himself is love—and the nearer we approach him, the happier we are, in love.

A desire for fame is shouting to hear our echo.

**BEAUTY.**

Let me see a female possessing the beauty of a meek and modest deportment—of an eye that bespeaks intelligence and purity within—of the lips that speak no guile; let me see in her kind, benevolent disposition, a heart that can sympathize with distress; and I will never ask for the beauty that dwells in ruby lips, or the flowing tresses, or snowy hands, or the forty other et ceteras upon which our poets have harped for so many ages. These fade when touched by the hand of time, but those ever enduring qualities of the heart shall qualify their reign, and grow brighter and fresher as the ages of eternity roll away.

**BOILED WHEAT.**

It is possibly not as well understood as it should be, among housekeepers, that a healthful and nutritive food may be prepared by boiling wheat to be eaten with milk or molasses—the former to be preferred when attainable. It is a first rate thing for children, while adults may use it to an advantage. Some have the wheat cracked in a mill before using, which is perhaps the preferable plan, but it will answer well without this preparation. A lady correspondent of the *Ohio Farmer* says, "The wheat should be cracked in a mill. Take one quart and put it into half-a-pot of warm water, and let it stand upon the stove for several hours; then boil slowly, and stir it occasionally, till it becomes thick; put in a handful of salt. For children it can be used with milk. If left standing till cool, it is very nice to cut in slices, and use with cream and sugar, or fry it like mush; the last mentioned I prefer for general use, but it can be prepared in various ways."

If boiled whole, the wheat should be allowed to soak in tepid water before boiling, that the grain may have a chance to soften and swell. When properly boiled, use with milk suitably seasoned with salt and pepper, and it will be found a nourishing, healthful and palatable dish.

**CANDID MIND.**

There is nothing sheds so fine a light upon the human mind as candor. It was called whiteness by the ancients, for its purity; and it has always won the esteem due to the most admirable of the virtues. However little sought for or practiced, all do it the homage of their praise, and feel the charm and power of its influence. The man whose opinions make the deepest mark on his fellow-man, whose influence is the most lasting and efficient, whose friendship is instinctively sought where all others have proved faithless, is not the man of brilliant parts, or flattering tongue, or splendid genius or commanding power: but he whose lucid candor and ingenuous truth transmit the heart's real feelings pure and without retraction. There are other qualities which are more showy, and other traits that have a higher place in the world's code of honor, but none wear better, or gather less tarnish by use, or claim a deeper homage in that silent reverence which the mind must pay to virtue.

**CHARACTER IS POWER.**

It is often said that knowledge is power, and this is true. Skill or faculty of any kind carries with it superiority. So to a certain extent, wealth is power, and genius has a transcendent gift of mastery over men. But higher, purer, better than all, more constant in its influence, more lasting in its sway, is the power of character—that power which emanates from a pure and lofty mind.

Take any community, who is the man of most influence? To whom do all look up with reverence? Not the "smartest" man, not the cleverest politician, nor the most brilliant talker, but he who, in a long course of years, tried by the extremes of prosperity and adversity, has approved himself to the judgment of his neighbors, and of all who have seen his life, as worthy to be called wise and good.

Labor keeps the system healthy; this is so ordained. Man thinks it a curse; it certainly is also a blessing.

Never allow yourself to be carried away by passion to do what in your silent hours of reflection you would regret most bitterly.

**DON'T BE EXTRAVAGANT.**

If the poor house has any terrors for you, never buy what you don't need. Before you pay three cents for a jewsharp, my boy, ascertain whether you cannot make just as pleasant a noise by whistling, for which nature furnishes the machinery; and before you pay seventy five dollars for a coat, young man, find out whether your lady would not be just as glad to see you in one that cost half the money. If she would not, let her crack her own hazle-nuts and buy her own clothes. When you see a man spending two or three dollars a week foolishly, the chances are five to one that he will live long enough to know how many cents there are in a dollar; if he don't he's pretty sure to bequeath that privilege to his widow. When a man asks you to buy that for which you have no use, no matter how cheap it is, don't say yes until you are sure that some one else wants it in advance. Money burns in some folks' pockets, and makes such a big hole that everything that is put in drops through past finding.

**MENTAL AND MANUAL LABOR.**

Professor Houghton of Trinity college, Dublin, has published some curious chemical computations respecting the relative amounts of physical exhaustion produced by mental and manual labor. According to these chemical estimates, two hours of severe mental study abstracts from the human system as much vital strength as is taken from it by an entire day of mere hand work. This fact, which seems to rest upon strictly scientific laws, shows that the men who do brain work should be careful, first, not to overtask themselves by too continuous exertion, and, secondly, that they should not omit to take physical exercise each day sufficient to restore the equilibrium between the nervous and muscular system.

**RUSTIC FELICITY.**

Many are the silent pleasures of the honest peasant, who rises cheerfully to his labors; looks not to his dwelling, where the scene of every pleasure lies. He has the same domestic endearments, as much comfort and joy in his children, and as flattering hopes of their doing well, to enliven his heart: as you can conceive in the most affluent station: and I make no doubt, in general, that if the true account of his joys and sufferings were to be balanced with those of his betters, the upshot would prove to be little more than this: that the rich man had more means, but the poor man had the best stomach: the one had the more luxury—more able physicians to attend and set him to rights—the other more health and soundness in his bones, and less occasion for their help; that, after these two articles betwixt them were balanced, in all other things they stood upon a level; that the sun shines as warm, the air blows as fresh, and the earth breathes as fragrant upon the one as the other; and that they have an equal share in the beauties and real benefits of nature.—[*Sterne*.]

**THE SUMMER VACATION.**

When Theodore Parker was on his way to the ship which bore him off on the voyage from which he never returned, but landed upon the celestial shore, he said to a friend, in the bitterness of his regret, "If I had bought a saddle horse twelve years ago, or had taken real repose in the Summer time, I should not have come to this now." Many latter instances in other walks of life, of the same final crash of strength and earthly hope, have reminded us of the folly of incessant work. It is only too true as the old proverb declares, "There is rest enough in the grave," and there will soon be sharing it those who decline play and scorn recreation.



## DOMESTIC DEPARTMENT.

**SPONGE CAKE.**—Take five eggs, and half a pound of loaf sugar sifted; break the eggs upon the sugar, and beat all together with a steel fork for half an hour. Previously take the weight of two eggs and a half in their shell of flour. After you have beaten the eggs and sugar the time specified, grate in the rind of a lemon, (the juice may be added at pleasure,) stir in the flour, and immediately pour it into a tin lined with buttered paper, and let it be instantly put into rather a cool oven.

**APPLE CAKE.**—Take one pound and a half of white sugar, two pounds of apples pared and cut thin, and the rind of a large lemon; put a pint of water to the sugar, and boil it to a syrup; put the apples to it, and boil it quite thick. Put it into a mould to cool, and send it cold to table, with a custard or cream poured round it.

**CUSTARD (BAKED).**—Boil in a pint of milk a few coriander seeds, a little cinnamon and lemon peel, sweeten with four ounces of loaf sugar, mix with it a pint of cold milk; beat eight eggs for ten minutes, add the other ingredients, pour it from one pan into another six or eight times, strain through a sieve; let it stand; skim the froth from the top, fill it in earthen cups, and bake immediately in a hot oven. Ten minutes will give them a good color.

**PASTE PUFFS.**—Roll out a rich paste, and cut them with a biscuit cutter, lay them on a tin sheet; cut a rich puff paste the same size; cut a hole with a small wine glass, making a rim half an inch thick, and bake them until quite done. When sending them to the table fill them with preserves of any kind.

**COCOANUT PIE.**—Cut off the brown part of the coconut, grate the white part and mix it with milk, set it on the fire and let it boil slowly eight or ten minutes. To a pound of grated coconut allow a quart of milk, eight eggs, four tablespoonsful of sifted white sugar, a glass of wine, a small cracker pounded fine, two spoonfuls of melted butter, and half a nutmeg. The eggs and sugar should be beaten together to a froth, then the wine stirred in. Put them into the milk and coconut, which should be first allowed to get quite cool; add the cracker and nutmeg, turn the whole into deep pie-plates, with a lining and rim of paste. Bake them as soon as turned in the plates.

THE PHRENOLOGICAL JOURNAL FOR DECEMBER contains fine Portraits of Dore, the great French Artist, the King and Queen of Prussia, twelve distinguished American Clergymen, Miss Kate Bateman, with Biographies and Sketches of Character. Also other interesting matter, including What is Education? by John Neal; Characters of Shakespeare; Thiers, the French Statesman; Orang Outangs, etc. Only 20 cents; \$2 a year. Now is the time to subscribe. A NEW VOLUME begins with the next number. Address, FOWLER AND WELLS, 389 Broadway, New York.

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"Its seam is stronger and less liable to rip in use or wear than the Lock-Stitch."—("Judges' Report" at the "Grand Trial.")

Send for the "Report" and samples of Work, containing both kinds of stitches on the same piece of good. Address, M. W. LEET, Gen'l Agent, No. 11 North Fifth St., Saint Louis, Mo. opposite Court House.

## Errors of Youth.

A GENTLEMAN who suffered for years from Nervous Debility, Premature Decay, and all the effects of youthful indiscretion, will, for the sake of suffering humanity, send free to all who need it, the receipt and directions for making the simple remedy by which he was cured. Sufferers wishing to profit by the advertiser's experience, can do so, by addressing, in perfect confidence, JOHN B. OGDEN, Oct. 15—6t No. 42 Cedar St., New York.

## The St. Louis Raspberry

Has justly earned the reputation of being the hardiest, most productive and profitable red raspberry in cultivation in the vicinity of St. Louis. Sent by mail, postage prepaid for \$2.00 per dozen, by Colman & Sanders, St. Louis Nursery.

## AN INTERESTING QUESTION.

What class of people will be most susceptible to attacks of Cholera?

Evidently those affected with any disease of the stomach, liver, or any of the organs appertaining to digestion. This class of persons will undoubtedly be more liable to contract this disease than those possessed of strong and healthy digestive organs.

The question then naturally arises, how shall we restore and keep these organs in a healthy and normal condition? We answer, by attention to diet, avoiding all undue excitement, using moderate exercise, avoiding all intoxicating drinks, no matter in what form presented, and by the use, according to directions of that great strengthening tonic,

## Hoofland's German Bitters,

Prepared by Dr. C. M. JACKSON, Philadelphia.

This Bitters is a compound of Fluid Extracts. The roots and herbs from which it is made are gathered in Germany, and their virtues, in the form of extracts, extracted by one of the most scientific chemists and pharmacologists this country affords. It is

## NOT A LIQUOR PREPARATION,

In any sense of the word; contains no whiskey, rum, or any other intoxicating ingredients, and can be freely used in families, without any fear or risk of those using it contracting the disease or vice of intemperance. We wish this fact distinctly understood, as many are apt to confound this Bitters with the many others before the public, prepared from liquor of some kind. During the

## Cholera Season

Of 1849, this Bitters was extensively used throughout the entire country AS A PREVENTIVE, And we have not heard of a single instance in which this Bitters was used, where the persons suffered from any of the symptoms of Cholera.

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## HOOFLAND'S GERMAN BITTERS,

WILL CURE DEBILITY resulting from any cause whatever. Prostration of the System induced by severe Hardships, Exposure, Fevers, or Diseases of Camp Life.

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This Bitters will cure the most severe cases of

## DYSPEPSIA,

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Will cure every case of Chronic or Nervous Debility, Diseases of the Kidneys, and Diseases

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Observe the following symptoms resulting from disorders of the digestive organs:

Constipation, Inward Piles, Fullness of Blood to the Head, Acidity of the Stomach, Nausea, Heartburn, Disgust for Food, Fullness or Weight

In the Stomach, Sour Eructations, Sinking or Fluttering at the Pit of the Stomach, Swimming of the Head, Hurried and Difficult Breathing, Fluttering at the Heart, Choking or Suffocating Sensations When in a Lying Posture, Dimness of Vision, Dots or Webs before the Sight, Fever and Dull Pain in the Head, Deficiency of Perspiration, Yellowness of the Skin and Eyes, Pain in the Side, Back, Chest, Limbs, &c., Sudden Flushes of Heat, Burning in the Flesh, Constant Imaginings of Evil, and Great Depression of Spirits.

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Apple Seed per bush. \$14; per quart 75c, [per lb	
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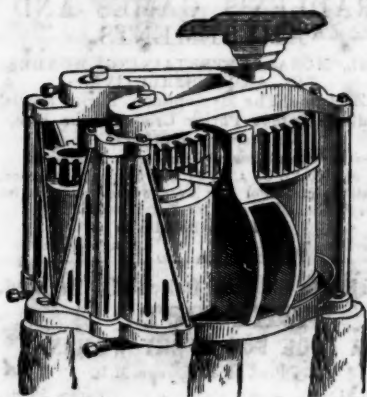
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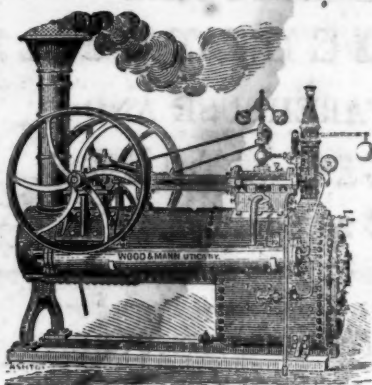
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For sale about 40,000 well-rooted grape-vine layers  
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**\$300,000,000**

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**116 & 118 South Main St.,**

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Keep the Largest and Best Assortment of

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**Portable Farm Grist Mills,**

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**AGRICULTURAL**  
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**SEED STORE,**

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Wholesale and retail dealers in Agricultural Implements and Machines, Garden, Grass & Field Seeds. Agents for Celebrated Victor SORGHUM Mills and Cook's SORGHUM Evaporators.

These Mills and Evaporators have universally received the stamp of public approval, and we invite all interested to call and examine.

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Norton's Virginia, Concord, Herbmom, Delaware, Cunningham, Cassidy, Clinton, Hartford Prolific and Catawba, by the case, containing 1 dozen bottles each. Norton's Virginia, Concord and Catawba, also by the keg, barrel or cask.

As these wines were all grown on my own vineyards, and carefully managed, I can warrant them to be of superior quality and to give general satisfaction.

Sample cases, containing one dozen bottles assorted of all the above varieties, will be put up if desired. Address, GEO. HUSMANN, Hermann, Mo.

**PRICE LIST OF WINES,**

Grown by

GEORGE HUSMANN, GRAPE HILL VINEYARDS, NEAR HERMANN, MO.

In cases of one dozen bottles each—

Norton's Virginia, first quality,	\$18.00
Concord, first quality,	12.00
Concord, second quality, very good,	10.00
Herbmom, first quality,	18.00
Delaware, first quality,	24.00
Cunningham, first quality,	18.00
Cassidy, first quality,	12.00
Clinton,	10.00
Hartford Prolific,	15.00
Catawba, first quality,	10.00
Catawba, second quality, very fair,	\$ 8.50

In casks, in quantities under forty gallons—

Norton's Virginia, first quality,	\$4.50 per gallon.
Concord, first quality,	3.00 "
Concord, second quality,	2.50 "
Catawba, first quality,	2.50 "
Catawba, second quality,	2.00 "
Herbmom, first quality,	4.50 "

In quantities over forty gallons—

Norton's Virginia, first quality,	4.00 "
Concord, first quality,	2.50 "
Concord, second quality,	2.00 "
Catawba, first quality,	2.00 "
Catawba, second quality,	1.75 "

As these wines were all grown on my own vineyards and carefully managed, I can warrant them to be of superior quality, and have no doubt but they will give general satisfaction.

GEO. HUSMANN.

37-47

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**CHEST AND LUNGS,**  
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**Consumption.**

This old tried medicine stands higher in reputation than all others; its effects are prompt and certain, and it has cured more bad cases than all other medicines put together. Don't fail to give it a trial, and be convinced, as delays are dangerous.

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SOLE PROPRIETORS.

**ITCH! ITCH!!**



Will cure the ITCH or SALT RHEUM.

In a few applications. It also cures prairie Scratches, Chilblains, Ulcers and all Eruptions of the skin where other remedies have been tried in vain, cures speedily and thoroughly. Price 50 cents a box. Sold by all druggists. By sending 50 cents in a letter to COLLINS BROTHERS, S. W. cor. 2d & Vine streets, St. Louis, Mo., it will be sent by mail free of postage. April 15-1y.

**J. M. Jordan's Nursery.**

Concord Vines, No 1, \$15 per 100, \$120 per 1000.

" " " 2, \$10 " \$75 "

Clinton " " 1, \$10 "

Taylor or Bullitt Vines, \$7.50 per 100.

Apple Trees, \$20 per 100.

Peach " \$25 "

Cherry " \$40 "

Dwf. Pear Trees, \$35 per 100.

Stand. Pear, \$40 per 100.

Victoria and Linnaeus Rhubarb, \$10 per 100.

Ossage Orange, large plants, \$5 per 1000; small

plants, \$3.

Asparagus, Blue Top. Giant, strong roots, \$7.50 per

1000.

Send for a Catalogue, or come and see the stock at

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**PREMIUM CHESTER COUNTY WHITE PIGS—Constantly on hand a well selected stock of the purest Breed Chester County Whites. Having paid particular attention to the breeding of these pigs, will guarantee all stock to be of the purest and finest quality. These pigs make more weight for the feed consumed than any other breed, frequently weighing from 5 to 7 hundred pounds from 16 to 18 months old. For sale by GEO. B. HICKMAN, West Chester, Chester Co., Pa. N.B.—Pigs shipped by Express to all parts of the United States at reasonable prices. Decl—6m**

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